# MAINE FARMER

## AND JOURNAL OF THE USEFUL ARTS.

BY WILLIAM NOYES & CO.] "OUR HOME, OUR COUNTRY, AND OUR BROTHER MAN." [E. HOLMES, EDITOR.

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THE MAINE FARMER

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## AGRICULTURAL.

### AN ADDRESS

Delivered before the East Somerset Agricultural Society on the day of their Cattle Show and Fair, October, 1833.

BY HON. HENRY WARREN.

[Published by request.]

(CONTINUED.)

There is another article, the profits of which we can speak more decidedly about, as we have opportunities at no great distance of seeing its success. A farmer from Reading, Mass. moved into Stetson a few years ago. He had been used to the cultivation of Hops in his own town, and he introduced them into Stetson. He found they succeeded better there than in Mass. His neighbors soon adopted the cultivation, and I understand that all who have tried them are doing well and making money. Certainly from the accounts we have, there is no other agricultural product that will yield so much profit on a suitable soil, and our light loams are exceedingly well suited to it. I will mention one or two instances I have heard of among others, of the value of this crop. A farmer in Exeter raised about $320 worth on about two acres, and his expenses were $100, so that he made $220 from two acres. Another from about the same quantity of land, received for his hops $470 and for roots sold $160, or more than $600 from two acres. The trouble of raising them is not great. The land must be made rich, roots are to be procured and planted in hills eight feet apart. The first year they produce no hops, but you may raise as large a crop of corn as if there were no hops on the land. The second year poles must be procured and stuck in the hills ; and in autumn the crop may be gathered and picked by women and children. The hops are then to be dried in kilns made for the purpose—put into bags and sent to market.

But what does a farmer want of money? He raises his own provisions. His sheep furnish the principal part of his clothing. And if he is continually improving his farm and his stock, his property will be always increasing in value, and he will have something to leave his children. A few articles he needs from the stores ; and it will not amount to much if he gets no more than he needs. Our country stores without doubt afford us some conveniences, but I fear there is much mischief in them. For they entice us to buy many things we could do without. The system of buying on credit has been carried to a very pernicious extent amongst us. The traders are ready enough to trust any man who has property, or who appears to be industrious enough to earn it. They will cheerfully furnish him with any amount of goods he can be persuaded to take. And no doubt it is often a great convenience to a farmer to be able to procure some necessary articles, upon the faith of the stock or produce he intends to dispose of next winter. But store bills amount up faster than we expect ; and when winter comes we are astonished to see how large they have grown. Then probably we find that our crops have not turned out so large as we anticipated ; or somebody from whom we expected the payment of debt has disappointed us. But these excuses wont satisfy the trader. They will neither replenish his stock nor feed his family, and so he gets tired of waiting and sues his demand. And after a while when the costs have swelled to as large an amount as the debt, or larger, we contrive to make some turn to pay it. And thus we make out to support those two classes of men whom we all hate so much—the Deputy Sheriffs and Lawyers. Now the traders are not to be blamed for insisting upon the payment of their debts—for if we do not pay them they cannot pay those who have trusted them with the goods. And the consequence is, failure—and a family in want. The only way to be fairly safe is to keep ourselves out of the trader's power. It is worth almost any sacrifice to get the start of them ; to get the means of payment, before we get into debt, and leave nothing to chance. If by this means we should deprive the lawyers and deputies of their living—they may turn farmers. It is a much pleasanter business than making or serving writs.

There is one article that makes a considerable figure in our store bills, that we might well dispense with altogether. It not only does not afford us any benefit equivalent to its expense, but it is a positive mischief. You know that I mean ardent spirits. A luxury, the cost of which is no trifle to those who use it habitually. Six cents a day spent upon it amounts to $21,90 a year. Many expend much more than that sum. But what farmer who lives by his farm can afford to throw away $21,90 in each and every year ? How many are there, who by avoiding the expense and the waste of time that it causes in one way and another, might be enabled to keep out of debt and all the troubles that follow it. For myself, I think that no man who wastes his property upon this pernicious indulgence ought to expect any favor from his creditors. And that when in his need he calls upon others for help, they would be justified in totally refusing him any relief. I believe that the aid of the poor laws ought to be resolutely refused to the intemperate. Their families indeed must be taken care of—but I would have them separate from the drunkard.

There is however a large class of men who will say that they can afford the expense, and they make use of the indulgence with such moderation that it does them no injury ; why should they give it up ? The reason why they are called upon to make this sacrifice I will endeavor to explain. It has been fully ascertained from ample inquiry made in all parts of this country and in Europe, that the use of ardent spirits produces more vice, poverty and suffering, than any other cause whatever. That it forms the greatest obstacle to the prevalence of morality, the improvement of society, and the extension of the principles of the Christian Religion. It is therefore incumbent on all who have any regard for the interests of morality, for all who profess to believe in the Christian religion, to use their exertions to destroy this mischief. It is not to be expected that those who are in confirmed habits of intemperance, will take any measures to discourage the use of spirits. It is only those who are in the habit of using them moderately, who are not entirely subjected to their influence, by whom we can hope that the exertion will be made. It is from them that we have reason to expect some sacrifice of their own pleasures for the good of the community. It is their example that now keeps alive the mischief. It is not extravagant to hope that their example will be given for the purpose of destroying it.

Some of our traders have banished ardent spirits from their stores. And as this is a lucrative branch of their trade sacrificed for the good of the public, I think we are bound to give them encouragement in proportion. Those who continue the trafic, go I presume, upon the ground that it is every man's business to take care of himself. That there must be temptations put in our way, and every one must take upon himself the government of his inclinations, and not allow them to lead him astray. And that as long as they do not compel nor persuade any body to drink, they are liable to no blame. I apprehend this reasoning to be erroneous. There are two classes of men in the world ; those who pursue their own interests only, without regard to the welfare, present or future, of others ; and those who take an interest in, and make exertions and sacrifices to promote the welfare, and improve

the moral condition of their fellow-beings. Whether these two classes are equally christians, let those who have studied the nature and spirit of christianity determine. It is true there must be temptations. And there can be no virtue without. For virtue consists in the resistance of temptation. But we are no where taught that it is the part of a good being to put temptations in the way of others. That office is in the scriptures assigned to a being of a different character. On the other hand, the greatest scope that is given for the exercise of human virtue, is in the labor to promote the welfare of others,—to remove from their paths the inducements to evil,—to reform and purify the condition of human nature itself.

It has often been said that agricultural pursuits have a greater tendency to the encouragement of virtue than any other. And it would certainly seem that the constant observation of the great operations of nature is exhibited in the growth and changes of the vegetable world ought to produce that effect. Whether it does or not, you must answer for yourselves. An agricultural life is, however, certainly the most productive of enjoyment. How much is the animating influence of constant exercise in the open air to be preferred, to the languid inaction of those whose employments to confine them thro' the day to a close room? Farm labor is itself a pleasure. And its tendency to promote health, accompanied with a good appetite and good digestion, is no trifling recommendation. For these are matters upon which a great part of our every day enjoyments depend. And they influence not merely our animal, but likewise our mental enjoyments. For an impaired digestion is not only productive of bodily suffering, but it impedes the exercise of the mental powers, and generates the horrors attendant upon a low state of spirits. Then the beauty of vegetation, and the fragrance of herbs and flowers and trees can be enjoyed by those who live in cities only as a great and occasional luxury.

I could wish our farmers would take some pains to improve the chances that nature has given the country. For they can add to, or take much from its beauty by the appearance they give to their grounds and habitations. To have them and all about them neat and in good order, must, we should think, be a source of gratification to the owners, while it would give to travellers a favorable impression of the country and its inhabitants. American travellers in England always speak highly of the beauty of the country, compared with ours. Not that its natural scenery is finer, or so fine. Its beauty is owing to the high degree of cultivation and neatness about everything. It is said that every farmer, however poor, keeps his house inside and out always neat, and usually has it ornamented with flowers in front. In a ride I took in the neighborhood of Quebec lately, I observed that almost every house, however indifferent the house itself, had a patch of flowers before it. I hope we shall see a taste of the same kind prevailing here. A small plat of shrubbery and flowers may be kept in order with very little labor. It would not take half the time that most of us waste at the stores and other ways.

Finally it cannot be too earnestly recommended to farmers, to pay more attention than most of us do, to the acquisition of mental enjoyments. We labor long and assiduously for the things that appertain to the body, and are unwilling to give any time to those that belong to the mind. Yet the life of a farmer affords abundance of leisure for the purpose. Our long winters give an abundance of time for reading, if we are inclined to make use of it. And the means are now to be obtained much more readily than they have been in times past. Within a few years a variety of cheap and useful books have been published for the benefit of those who cannot afford more expensive works. As the best means of obtaining the greatess number of them, I would earnestly recommend the formation of social libraries, by the help of which, a small annual contribution from each individual will furnish a large supply of reading. It is an old saying, that knowledge is power. And since in our government, the farmers forming the great body of the population, have great political power, it is to be hoped that they will see the necessity of acquiring intellectual power in proportion.


# THE FARMER.

WINTHROP, FRIDAY MORNING, AUGUST 29, 1834.


## NATIVE PLANTS.

Who knows the properties of our Native Plants? Indeed this is a subject which has been strangely neglected among us. We have undoubtedly those growing in wild luxuriance about us that will furnish dyes of every tint and hue, and yet we send off to foreign climes for our dye stuffs, and pay vast sums for vegetable coloring productions, while we have as good or better in our woodlands and swamps.

We have those which are powerfully medicinal, from the violent poison to the gentle sudorific, and from the drastic cathartic to the mild demulcent. Yet where is the Physician who uses them? He had much rather purchase an adulterated vegetable production from the apothecary, because it purports to have come from afar. Roots and herbs of our own country are trodden upon and despised, but roots and herbs of foreign climates are the very weapons which are used to combat death and destroy disease. Has the Almighty acted partially in his distribution of vegetable products? Has he concentrated all the valuable articles of the materia medica—all the ingredients useful in the arts within the tropics and filled the other regions with useless productions? By no means. We have them in abundance around us. They spring up beneath our very feet & we do not deign to regard them. Let us cite to a few examples. We send to Russia for our hemp, or else carefully cultivate it in our fields. It requires much care and much good land to procure a crop. But we have a plant growing by the sides of our stone walls—in neglected fields—and by hedges and ditches which will yield as strong—as durable, and we doubt not as valuable a fibre as the hemp. It is the common milk weed—with a broad leaf—a handsome flower, and a large swelling pod, full of cotton.*

The properties of this plant ought to be more examined, and if all the products can be procured from it, that are said can be, it is a most valuable plant, and it should enter into our system of crops. We have brought it forward at the present time, to turn the attention of the inquisitive, for now is the time to examine into it and study its various uses and properties. Besides the property of yielding fibre which may by obtained from it in the same way as from flax or hemp, it is said that it will yield a blue coloring substance similar to indigo, by macerating it in water, and then making it as they do the indigo plant. The truth of this we cannot vouch. We do know however that the down or cotton it affords has been used for many of the purposes to which cotton has been put, viz. for stuffing seats and cushions—for making yarn and cloth when mixed with common cotton. We also know that its roots are a valuable medicine. It is somewhat diuretic, and a valuable remedy in the latter stages of dysentery, restoring tone and vigor to the bowels. We also know that the young sprouts in the spring are an excellent substance for greens, and are sometimes used in the form of, and as a substitute for, asparagus. Here are properties enough to entitle one plant to consideration. At some other time we may mention other plants which are now despised and neglected, which ought to be cherished and cultivated.

* Asclepias Syriaca.

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SUMMER SESSION OF THE LEGISLATURE.—Our friend B. G. E. is informed that his communication on the above subject has been received. But we forbear publishing it at the present time lest we should be accused of meddling with *politics*, which of all *tics* are the most troublesome "about these times." We shall at all times keep our paper ABOVE such paltry business, but at present when all parties are so exceedingly sensitive, we shall be particularly careful not to publish ought which may be construed by the most jealous into a disposition of quarrelling with them about affairs of State. The subject above has its advocates and its opposers in all parties, and there are reasons for and against it.

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## CATTLE SHOW, EXHIBITION AND FAIR.

Rules and regulations to be observed at the Kennebec County Agricultural Society's Show and Fair, to be holden at Winthrop on Wednesday and Thursday the 17th and 18th days of September next.

1. All entries for premium must be made with Samuel Benjamin the Secretary, on or before the first day of the Show, Exhibition,&c.

2. All animals must be in their pens, and all articles of manufacture, implements, &c. in the

place assigned for their exhibition before nine o'clock in the morning of the 17th.

3. The working oxen will be called for by the Committee, and must come to trial according to the order of their entry.

4. The several Committees will commence their examination at 9 o'clock A. M. on the 17th, at which hour the competitors must be in readiness to answer such questions as the Committee may propose.

5. Articles of manufacture, implements, &c. will be open to spectators until the Committee have finished their examination, and no competitor must be present at the examination unless requested by the Committee.

6. No animal must be taken from the pen until notice is given by one of the Marshalls that the Committees have closed their examinations.

7. Articles of manufacture, implements, &c. must not be taken from the place of exhibition until after 12 o'clock M. on the second day of the Show.

8. The ploughing match will take place on the 18th at precisely 9 o'clock in the morning, at such place as shall hereafter be assigned for the purpose. For further particulars see Me. Farmer, No. 13, vol. 2.

The following will be the order of the Show and Fair.

The Society will be in session at 8 o'clock A. M. on the 17th, at the Masonic Hall, to fill any vacancies that may appear in any of the departments. The several Committees are particularly requested to give their attendance at this hour and receive from the Secretary lists of the entries.

At half past 10 A. M. on the 18th, the Society will again assemble at the Masonic Hall, where they and citizens generally will form a procession, headed by music, and aided by the Marshals, and will march to the Rev. D. Thurston's Meeting house, where an Address accompanied by religious services will be delivered.

Immediately after the close of the services, the Society will be in session at the Meeting house, and the Chairman of the several Committees will be expected to make their Reports.

The sales at Auction will take place in the afternoon of the second day of the Show. The following gentlemen have been appointed Marshals—J. R. Bachelder, G. A. Benson and G. W. Stanley.

N. B. At the ringing of the bell the first day of the Show, all business will be suspended for dinner.

G. W. STANLEY, S. BENJAMIN, J. A. METCALF, } Committee of Arrangements.

Winthrop, *August* 9, 1834.

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For the Maine Farmer.

## RUST IN WHEAT--*No.* 4.

Mr. Holmes: In my third number I detailed in part the examination of a piece of winter rye. I will now proceed with the same. The next day after the date of my last, on this subject, I found on examination, the mould on the roots of the grain rapidly disappearing, and as I continued to examine daily, in a few days it entirely disappeared. The fall of rain, mentioned in my last number, was attended by rather coolish weather until about the 3d or 4th of July, when it became quite warm, and has continued so ever since, generally clear and dry, until the 26th in the evening, when we had plentiful showers and the warmth still continued. I noticed on about the 4th of July, after some showers and the weather became warmer, on splitting open some of the stalks, the appearance of moisture in a part of them, similar in every instance, I think so high as the 2d or 3d hollow space in the stalk. In 2 or 3 stalks I found the spaces almost full of moisture above the upper joint, while the spaces below were as dry as usual. After it had continued dry weather a day or two I saw nothing of this, nor have I seen any since, though I have frequently been looking for it. As the mould disappeared from the roots I perceived a change in the appearance of the grain, the lower leaves of the stalk began to ripen as it approached the blossoming state, and the grain in most of the heads appears to be nearly filled. During the dry hot MUGGY weather, the leaves have appeared to be prematurely dying and some have had yellow spots on them as if suffering from drowth and heat. Since the last showers I have noticed brown spots on the leaves of a few plants, and these in every instance that I have seen as yet, have been as high as the 2d or 3d joint. The appearance of the leaves where these spots are, is rough as though the surface of the leaves had been injured by insects or by some other means. I have not discovered any thing of an offensive smell attending this appearance. I will remark also that in some leaves I have discovered a multitude of small red spots of brick color, and on scraping the leaves with a sharp knife could scrape off quite a perceptible quantity of fine red dust. Perhaps this is the same substance as that which forms the brown spots, only being exuded in very hot dry weather, it assumes a different appearance. I did for two or three days after writing my third number discover a few of those maggots which I then mentioned, but none so large. I suppose those were the "Anakims" of the tribe. These were undoubtedly the cause of those shreds of white substance which I discovered. But those have all long since disappeared.

This rye has continued to "go ahead" notwithstanding all the difficulties it has encountered, and I believe it is now nearly all out of blossom.

The first roots of some plants I am confident are entirely rotten and gone with the decomposition of the manure and the mould which destroyed them. There has also been an unusual appearance on the stalks of some of the grain of what "B. R." calls a "dewy moisture," although in very dry weather I could scrape it off in the form of very fine dust.

*Peru, July* 28. 1834. J. H. J.

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*From the Southern Agriculturist.*

## ON THE USE OF RICE.

Mr. Editor,—Sometime ago, I believe, the Commissioners of the United States' Navy, were directed to inquire into the practicability of a more extensive use of rice on board ship, than is now or was than practiced. I believe they reported unfavourably, introducing as one evidence in their report, the prejudice of sailors against it, who, it is said, believe it to be the cause of the numerous cases of blindness which are said to occur on board East India vessels. This charge cannot be sustained whenever a list of the diseases of Charleston are referred to, as there is no country in the world where more rice is consumed than the lower parts of Carolina, and no where are diseases of the eyes so rare.

Rice is an article that can be applied to a great variety of uses; if a more general knowledge of its preparation for food as used at the South, and its medicinal qualities were published, it would be sought after in those counties where wheat, rye and oats, are grown and used in common, and it would be substituted for these, more especially by the invalid.* Its use aboard ships and in an army entitle it to the earliest consideration; requiring but little water, fuel and time, it is readily made into a delightful dish, either as bread, pudding, or diet for the sick. The following process can readily and economically convert raw rice into an acceptable substitute for hard buiscuit musty bread and sea pies.

*To cook and serve up rice with meat as bread or vegetables.*—Rub a quart of rice roughly with the hand in a bucket of water, (sea water will do if necessary) then rinse the rice in fresh water, which when poured off will do for poultry and pigs;* put the washed rice in a quart of boiling water or more, with a seasoning of salt, ten minutes brisk boiling will be sufficient; then drain or dip off the water or gruel, leaving a small portion for steaming; place the pot, well covered, on moderately heated coals, (a blaze will burn the rice) ten minutes soaking or steaming in this way, and the rice will be well done, and fit to dish up.

Rice should be done quickly like a beef steak, the grain will then remain perfect and retain all its flavour; but to boil rice any length of time, as I have seen it cooked by those who do not understand it, puts me in mind of a cook whose master complained of always having hard boiled eggs, brought to table, "Sir," says she "all the boiling I can give them, I cannot make them soft, and I have tried my best to please you." The flavour of rice is destroyed by too much boiling, or remaining too long in the pot, before it is brought to table, or suffering too much water to remain when it is put to steam, this makes it tasteless, watery or gluey. The gruel which is drained off, previous to steaming, is used for thickening stews sauces and is wholesome for the sick, or may be advantageously given to the live stock of the ship. Thus scarcely a particle of water is lost, except what the grain absorbs, which increases its weight and bulk.† The gruel is also used by families as a substitute for starching clothes, &c. Those who are fond of seeing rice, when cooked, look very white, must repeat the rubbing and rinsing, changing the water three or four times. When water is scarce at sea, rice can be boiled by simply throwing the pot of fresh water, without the previous washing. It can be delightfully boiled in the liquor of beef, pork or fowl; thus saving fresh water and the salt seasoning. With the addition of black or red pepper and a little saffron, it makes the favorite dish of what the Turks call pillau. *Rice* left from one day's use is likewise used with egg, milk and sugar, and baked as a pudding; the flour, which can be ground in the most common corn mills, will make bread, cakes, waffles, journey-cake, &c. Another way to make flour is to wash the rice, drain it thoroughly from water, then beat it in a mortar, sift and dry the flour or it will mould.

In Liverpool, rice and potatoes are steamed in casks at the poor house, wood, being a non-conductor of heat, consumes a very small quantity of fresh water in the way of steam. On board ships steam may be as successfully produced by sea water in place of fresh water. Finally, the most delicious loaf bread is made from rice flour ‡ mixed with wheat flour, receipts for which the reader can procure by referring to Mease's Domestic Encyclopædia, articles—Bread and Rice.

Yours, &c.

AN EXOTIC.

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* Rough rice is the best food for fattening poultry, especially where the facility is wanting of obtaining rough pieces of brick, shell, stone or charcoal to assist digestion. No hen fed on it can lay idle.

† "If the quality of rice is good, half a pound steamed in a little more than a quart of water till it is quite dry and soft gains two pounds, that is, four fifths in weight."—*Domestic Encyclopædia.*

‡ "Two pounds of flour and six ounces of rice, produce 4 ounces weight more than three and a half pounds of flour.

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* "*Among* the common kinds of grain, rice is accounted the mildest and most nutritious, and is supposed to be particularly serviceable in dysentaries and diarrhœas. It is less viscous than wheat, or of less tenacity, when boiled with water."—*Rees' Cyclopædia.*

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*Lightning in Hatfield.*—On Tuesday, the 12th of August, was destroyed by lightning in Hatfield the barn and extensive out buildings attached to it, belonging to the heirs of Elijah Dickinson, deceased. The barn with adjoining buildings were so quickly in a flame, that nothing could be saved except a horse, cow, chaise and a part of the harness. The hay, about 25 tons, a quantity of oats, the farming tools, one wagon and one swine were destroyed, By spirited exertions the dwelling house was saved. The furniture was much damaged in the confusion of removing. Loss about $700.—No insurance.—*Hampshire Gazette.*

*From the Genesee Farmer.*

## M'ADAM'S SYSTEM OF ROAD MAKING.

*Copy of a letter from C. H. Hammon, Esq. to the Hon. Geo. Tibbets, Esq. dated*

BENNINGTON (VT.) IRON WORKS, }
Feb. 29, 1832. }

DEAR SIR—At your suggestion, I sent to England for such information as could be procured, on the subject of Mr. M'Adam's system of road making and road repairing. From the materials received, I propose to give to you a few extracts, accompanied with such observations as may be necessary to explain Mr. M'Adam's theory, in the hope that you and some others may do something towards correcting the errors which we are committing in making our new roads. Whether opinions, which seem somewhat rooted, can be eradicated just yet, is in my mind doubtful, but most certainly when Mr. M'Adam's theory is once understood no apology can be offered, for making him godfather to a system, which, if not precisely, is in principle, the one he has been for more than thirty years endeavoring to demolish. "It is of the utmost importance," says Mr. M'Adam, "that the theory be perfectly understood, as from a want of comprehending the original nature of the system, have arisen the many fruitless attempts at imitation, which have cost such vast sums to the public. Those who continue to use any part of the old method of road making, are not, perhaps, aware of the principles upon which they are acting." That method thus utterly condemned, which is 'common in England and almost universal in Scotland," is thus described by Mr. M'Adam. The first step is "to dig a trench, in this trench to deposite a quantity of stones, after this, a second quantity broken smaller; these beds of stone are called the bottoming of the road, and generally in proportion to the sum of money placed at his disposal. On some roads in Scotland the thickness exceeded three feet. That which is properly called the road, is then placed on the bottoming, by putting large quantities of broken stone, or gravel, generally a foot or eighteen inches thick, at once. Any improvement," he says, "that have been made on this plan merely relate to the smoothness of the surface, by more carefully laying the stones, and consequently, at greater expense, but the original principle remains the same on every road, except when the new system has been fully adopted. From the conviction of the very insufficiency and expense of this method, I was led, says Mr. M'A., to consider the possibility of constructing lines of communication capable of carrying the heaviest weights over any kind of soil, at all seasons, upon principles purely scientific." Before attemping to describe Mr. M'A.'s plan, or to explain his theory, I have thought it well to give, in his own words, a description of the system which he condemns, which is in principle the one adopted in the state of New York, and from which, to use his own felicitious comparison, his system "differs, even in theory, as widely as the principle by which an arch is thrown over a river, differs from the heap of stones that constitutes the ford." I know nothing practically of Mr. M'Adam's system, but what I saw casually, in England, ten years ago, when I was much struck with the perfection of his roads. In examining the subject now, I have been delighted with his cheap and simple mode of operating, and very favorably impressed with the soundness of the principles upon which his theory is founded. The strongest possible evidence of its practical utility, is the success of his system in England and Scotland, perhaps the most trying climates in the world for roads, in consequence of the frequent rains and fogs, and the severe frosts and snows, succeeded by sudden thaws. There is a received impression that our climate is less favorable to good roads, on account of the intensity of the cold and the depth to which the frost penetrates into the ground. But if this be correct, it only tends to weaken the argument in favor of a system which has been found both in England and Scotland insufficient and pernicious, for the roads there constructed upon the principle which we are now adopting here, "break up in a very alarming manner, and to an extent that creates great loss and inconvenience."

In January, 1820, all the roads about London constructed on the old system of "bottoming," broke up so that the mails were obliged to reach the metropolis by circuitous routes, while not one of the new roads gave way, nor were they affected by the rigor of that winter; yet none of these new roads were over six inches thick. "It is worthy of observation, that the bad roads cost more money per mile, for their annual repair, than the original making of the new roads." In attempting to guard against deep freezing, or to go "below the frost," as it is called the primary cause of injury from the frost does not appear to me to have been properly considered. Whether frost penetrate six inches, or four and twenty, the effect of a thaw must be to break up the surface and let in the water, and water admitted into a mass of unconsolidated stones, deposited in a receptacle where it is likely to be accumulated, must occasion greater mischief, if arrested by frost, than it would in the natural grouud. In either case, a breaking up must follow, and in the case of the stones, the damage to the road would be irremediable, except by an entire reconstruetion. But frost is only an incidental cause of mischief, although contingent upon the presence of water; neither duration nor intensity of cold, nor suddeu thaws can produce any sensible effect upon a road without it. Clay roads kept perfectly dry,—I do not refer to atmospheric moisture of the ground, but to under water, and to rain,—would be as good in thaws, and wet weather, as every one knows them to be, in the dry season of summer. It is the expansion of the water by congelation that loosens and displaces the materials of a road, or the native soil. Such are my views of the philosophy sf Mr. M'Adam's theory; at any rate, to guard against water is the aim and end of this method. "There cannot be a doubt," says Mr. M'A., "that all roads may be made smooth and solid in an equal degree, and to continue so at all seasons of the year. Their durability will of course depend upon the strength of the materials of which they may be composed, but they will all be good while they last, and the only question that can arise respecting the kind of materials, is one of time and expense, but never of the immediate condition of the roads. The roads can never be rendered thus perfectly secure until the following principles be fully understood, admitted, and acted upon, namely: That it is the native soil which really supports the weight of the travel; that while it is preserved in a dry state it will carry any weight without sinking, and that it does in fact carry the road and the carriage also; that the native soil must previously be made perfectly dry, and a covering impenetrable to rain, must then be made to preserve it in a dry state; that the thickneas of a road should only be regulated by the quantity of material necessary to form such impervious covering, and never by any reference to its own power to carry weight." These are Mr. M'Adam's principles, in his own language. So entirely does he condemn the old practice of stone foundation, that he considers it not only "a useless expense, bu a mischievous preparation." He holds that the native soil is the best fouhdation, whether clay, sand or morass, or bog, "if it were not such a bog as would not allow a man to walk over it. In his examination before a select committee of the House of commons, he saye, "I should prefer a bog," "If a road (that is the covering) be made smooth and solid, it will be one mass, & the effect of the substratum can never be felt in effect, by carriages going over the road, because a road well made unites itself in a body like a piece of timber." The practical truth of the above siugular and startling assertion was sustained by other positive testimony, respecting a "road over a very soft peat bog," by Wedmore & Glastonbury in the county of Somerset.

"The general strength of the roads," (over the bog) is from seven to nine inches, and five tons of stons was considered for the repairs of this part of the road equal to seven on the other part, over the hills." (Evidence before the committe of the House of Commons, 11th March, 1819.) The preparation of the native soil and the manner of making the road, are easily described; but require judgment and nice attention on the part of the superintendent. The native soil must be drained either by carrying the water to lower grounds, or when that cannot be done, by raising the ground, upon which the road is proposed to be laid some inches above the level of the water. Having secured the soil from under water, the next step is to protect it from rain water. This is then roughly accomplished by a covering of stones which, if properly prepared and placed, becomes smooth, solid, compact and almost impenetrable. The prescribed size of the stone is six ounces in weight, or one inch longitudinally, and of angular shapes; round stones never will consolidate. Six ounces is the maximum, larger than this the road will be rough, or become either rutted, or what is very significantly called in England, "gridironed," like the Troy and Albany road, for example. To the excellence of the Troy and Albany road, however, I bear most willing testimony; at the same time I cannot help thinking that, if the method of Mr. M'A. had been adopted, it would have been in all respects better, though this opinion is hazarded with much diffidence in opposition to gentlemen whose judgment I am accustomed to treat with great deference. Mr. M'Adam thinks weighing the best mode of measurement as applied to the qualities of stones. His surveyors carry small scales with a six ounce weight, and if the largest stones selected from a heap do not exceed this weight, the rest will average less. He prefers placing the stones at three different times, the entire thickness not to exceed ten inches. Mr. M'Adam says, in answer to a question before a select committe of the Honse of Commons, "I should think ten inches of solid material equal to carrying any thing. Curb stones are not necessary, and the only operation after laying on the stones, is to keep the wheel track filled up until the mass is consolidated by means of the track. The inclination towards the sides is one inch in three feet. This is found to be enough to carry off the water. On convex roads, carriages will seek the centre in order to upwright, by which the road is unequally worn, and more severely tried than if the wheels roll on a flat surface with the tires in perfect contact.

It has been already stated, that the thickness of the covering is totally immaterial as to its own power of carrying weight. It should be thick enough to stand wear, but the main object is to exclude water; for, says Mr. M'A

"experience has shown that if water pass through a road and fill the native soil, the road, whatever may be its thickness, loses its sup- and goes to pieces." In consequence of an alteration in a line of turnpike road near Bristol, "it was necessary to remove the old road"—a M'Adam road—"and it was therefore left to wear very thin. On removing the the road, it was not more than three inches thick in most places, and in none more than four, no water had penetrated it, nor had frost affected it during the preceding winter, and the natural earth beneath the road was found perfectly dry." Such is an imperfect abstract of Mr. M'Adam's system, the object of which, in a few words, is to make a strong, solid, smooth covering to the native soil, previously made dry; strong enough to prevent the carriages from wearing through, solid enough to be impervious to water, and so smooth that the wheels meet with no obstructions, which would not only impede their progress, but have a tendency by jarring and shaking, to loosen the materials of the covering. And all these objects have been accomplished by Mr. M'A. with so little expense and such simplicity of construction, that "it is only wonderful (says Col. Cha's Brown, a witness before the committee of the House of Commons) when we see it now, that it has not taken place sooner, being founded upon the best possible principles."

I have by me several publications of Mr M'Adam, together with the examination of witnesses by select committees of the House of Commons, and the reports of those committees in 1819 and 1823, contained in one volume, all tending to explain and establish the M'Adam system. One of these reports says, "The general testimony borne to his complete success whenever he has been employed, and the proof that his improvements have been attended with an actual reduction of expense, induce your committe to attach a high degree of importanse to that which he has already accomplished. The imitation of his plans is rendered easy by their simplicity, and by the candor with which he has explained them, though ability in the surveyor to judge of their application must be understood as an essential requisite." (Rep. 25th June, 1819, and to the same effect, June, 1823.) Indeed, his success has been the result of a sound theory, confirmed by the test of time and experience. I wish we could manage to have much of the matter in my possession re-published. It contains a vast deal of useful and practical information, of which I have given you a very meagre abstract—relating not only to road making and repairing, but also to the management of the superintendence and of the finances of the public roads, in which latter particulars as well as in the first, our system is wofully defective.

I conclude with an apt quotation made by Mr. M'Adam, by requesting that whoever favors him with a perusal, will not judge by a few hour's reading of the labor of thirty years.

Very respectfully,
Your obed't serv't,
C. H. HAMMOND.

Hon. Geo. Tibbits.

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*From the Genesee Farmer.*

## ON HALF SWEET AND HALF SOUR APPLES.

We remember to have been told more than twenty years ago, that apples half sweet and half sour, might be produced by grafting two half buds together, the one from a sweet and the other from a sour variety; but we considered it an idle notion. We were therefore lately much surprised to find the following account of this process, said to be witten by an American Statesman, in a British publication on Agriculture:

"Take two scions or grafts, one from a sour and the other from a sweet apple; divide or split with a sharp knife each graft into two parts or halves, taking care to pass the knife through the centre or middle of as many buds as are in a line with each other. Then take one half of the sweet graft, and join it to a half of the sour graft in such a manner that two or more of the half buds on each, do exactly meet and fit each other. Then carefully wind round them, worsted or woollen thread to keep them together: and having thus become one graft, cut it so as that the bark of the wedge part, which enters the stock or tree engrafted, being partly of both kinds, may receive the sap of the stock on both sides. If this artificial graft take and grow, which frequently happens, the two parts of which it consists, will gradually unite and incorporate and become a tree, whose fruit on the branches shooting from the united buds, and partaking of both natures, will be on one side sweet, and on the other sour."

After reading this statement however, positive and circumstantial it is, we have lost none of our doubts. The sorts of apples cultivated in some of our principal nurseries, amount to several hundreds. Whatever is most likely to be purchased, may there be found; and yet amongst the whole of them, we hear of no such *new variety*, though as a curiosity we think such a kind would be in great demand. We read indeed of a "sour tasted" apple of which we know nothing further; but we have seen an apple that was called half sweet and half sour. On examination we found it had *five* ribs, in which particular apples differ much, and that these parts were sweeter than the intermediate spaces. In short, it was evident to our understanding that the ribs ripened sooner than the parts that were more depressed. We were satisfied that all the difference of flavor arose from immaturity in that part; that it was a *natural* variety; and that the pretended manufacture of it was all a hoax. There is nothing strange in all this: In summer apples we often find a part of the fruit mellow and very palatable when the other parts less prominent, but more especially those near the blossom end, are rejected as immature; and in winter apples that are smutted and cracked, particularly the Rhode Island Greening, these parts often remain crude and sour until spring.

To be plain, we doubt the practicability of grafting two half buds together. But letting that pass together with the difficulty of finding two grafts with buds exactly of the same distance apart in both,—we shall proceed to consider the probable consequences on the *supposition* that such a growth is practicable.

If the halves of two different *flower buds* could be made to grow together, the intention of that writer would be (in one instance) accomplished, and we might have *one* apple half sweet and half sour. So far the imagination can trace the consequence with distinctness; but beyond this point we believe it has been bewildered, for it has not been proposed to graft *flower buds*. The half buds which are to coalesce must be *leaf buds*, such as produce branches, & from which the future tree, bearing apples half sweet and half sour all over it,—is to derive its origin. Now a scion six or eight inches long, may have about the same number of lateral buds; and on dividing it lengthwise *straight* through the pith, one *half* of these buds will probably be found on each piece. But supposing that the terminable bud, formed of two different halves, has been *soldered* together by woody matter, each as it grows must preserve its own nature as distinctly as the buds on each half or as bars of silver and copper that are soldered together, Each will retain its own side of the branch; and all the new buds that protrude from the opposite sides of this branch, must continue separate and distanct. There is nothing in nature so far as we can perceive, to *intermix* them and to make them produce apples half sweet and half sour.

We may be told indeed that a bud originating exactly in the line between the sweet and the sour varieties, may partake, half and half, of each.

We must bear in mind however, that *such a line has no breadth*,—rather a narrow base for a bud; and besides, were the thing possible, the number of such apples would be very small in comparison with the *entire sweet* and *entire sour* kinds which must we think, inevitably surround them on the same tree; but no mention of this circumstance has ever been made within our knowledge, and therefore we are willing to express our suspicion that no such experiment as that recommended by our eminent countryman, has ever succeeded. V.

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We learn from Mitchell's recent agricultural tour in Holland, that one of the laws passed during the reign of the present sovereign, *obliges every student of divinity to attend a two years course of lectures on agriculture before being licensed.* Such a regulation is highly calculated to increase the usefulness of the clergy, and to impart to them a salutary influence over the habits and manners of society.

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[From the New-Yorker.]

## CHEESE HUSBANDRY.

Gentlemen,—Agreeably to your request, I submit to your disposal an article on cheese husbandry, together with some statements and observations on the rapid increase, extension and improvement in that department of agriculture, in a narrow district on the north side of the Mohawk river, and second tier of towns, and in the counties of Herkimer and Oneida. Over this district was spread a sparse population as early as the year 1800, and by 1815 it had become a tolerably well settled country. From about this time to the commencement of navigation on the eastern section of the Erie Canal, there was here little advance in improvement or wealth.

This district, in length about twenty miles, is hilly, well watered, and peculiarly adapted to grazing, but not so to wheat. From 1806 to 1815, the subscriber (bred to the use of the axe, plough and scythe,) made a cheese dairy on the farm whereon he now lives, of from 25 to 30 cows.—Cheese was not then an article of export; it was a dull article, secondary to growing young cattle, horses and wool. About 200 lbs. of cheese to each cow in the season, at about 6 cts. per lb. "in trade," was considered about a fair income in those days, and is supposed to be so still in many large sections of our country. About that time I reduced my dairy to a mere family supply. Not long after this time some cheese speculators from Berkshire county Mass. came into Norway, in said district, bought their cheese, a few tons, at low prices, made contracts for longer or shorter periods, and by theory and practice put a few farmers on a good manufacturing course, and thus encouraged them to extend their dairy operations and they have been extending till last season. It is computed that about 1,300 tons of cheese were exported from this district, and that the business was rapidly extending. Whether it is soon to be overdone, time only can determine. It is now questionable if there be in any town in the state a greater proportion of opulent and independent farmers, in proportion to its population. Most of the little farms are now so amalgamated that it is said to be difficult to sustain district schools, and open roads in winter, or hire any laborers by the day in some sections.

Of all the products of agriculture to be seen in the great markets, in none can there be found so great diversity of qualities and masses of inferior qualities, as in that of cheese; none evince such general want of theory and system. I am speaking of the great mass. Great improvements in any branch of industry usually proceed from sections where there is a community of exertion and and spirit of enterprise, rivalship and emulation directed to any one given object. And we have here also at this day much advantage in sale, as well as in improvement, over an isolated dairy in another section. Here the greatest cheese dealers in New York and other cities come to select and purchase their supplies.

In 1828, *we* (myself and sons) commenced cheese making again from 40 cows, as a prime object, and in the full conviction that there had been and might be, in that department, great improvement, both in the manufacture and management of cows to get the greatest yield; that the principles involved in cheese makig might be elicited and developed, and reduced to system, if not a science, by experiments, by interchange of views with intelligent farmers, and observing their process.

Here, the business conversation when farmers meet, turns much on this subject. How much cheese per day each cow? In the various seasons of the year, how much each cow through the season? are passing questions, and are put by friends remote also. Answers to these, and the theory of cheese making, the subscriber has often been called upon to put on paper, and to point out as distinctly as might be, the difference between the former and latter process, as practiced by himself and others. This has been done by saying that the yields per day at full grass in May, will range from two and a half to four lbs. each cow as they come from the press, and will shrink about ten per cent. at six months maturity. The yields per cow in this section through the season, may range from 250 lbs. to 500 lbs. each cow; the latter however is an extreme point at which very few arrive; the calf being taken from the cow the first week. Last year, we made from 78 cows 32,000 lbs. Our cows, though good for so large a number, are not as select as some smaller lots. Others had greater yields.

In stating the difference between the former and latter process of making, we say that less heat on the milk and through the making process and less salt has been applied; the cheese made soft, and preserved in shape and from the depredations of flies, by bandaging. This is done with thin cheap cotton cloth, soon after it comes from the press, if the weather be hot. Cheese making is a chemical operation, subject to atmospheric influences, and to know how to meet its consequent exigencies, consists in a great measure the art. The milk is "set" (rennet applied) in warm weather considerable below the warmth of milk directly from the cow. Cool weather requires more warmth, as the heat is continually passing off. The rennet should be free of taint, and made in quantity to last several weeks, that its power can be relied on to "fetch the cheese" in three quarters of an hour, or be sure in an hour be so congested as to be ready to "break up," which is done with the hands from bottom to top of the tub or vat, or with an utensil made of fine brass wire like a riddle in half inch squares, a sharp rim, and two bails crossing each other higher than the milk in the tub. It is then left a short time to settle; then begin to dip off the whey, and of the first part put some over the fire, and as soon as may be gradually increase the warmth in the tub, dipping off the whey and making fine the curd, endeavoring by all means to keep the whey as green as possible; the greener the whey the richer and more cheese. For the last half hour, which we call the scalding process, we have very little more than animal or milk heat in the tub, with the curd made nearly as fine as Indian corn, which, if all works well, is ready to be dipped off into the cinque or basket in about two hours from the setting. If the whey turns whitish, and smell rank and sour in hot weather, less heat should be applied, the process hurried on, and the salt applied as soon as may be, or the cheese will be much smaller, dry and hard. Those who apply greater heat in scalding, usually cool off in the tub with cold whey or water. But as tending to be more sound and adhesive, we prefer cooling by exposure to the atmosphere, in grinding up the curd in a mill, (after the whey is well pressed off in a strainer,) so as to be ready to receive the salt, which is two pounds dry salt to 100 lbs cheese made so dry that very little can press off in the whey. No injury can be sustained by severe pressing; it may as well be done in one or two days; it must be effectual.

The coloring (if any) should be of annatto, dissolved in pure strong ley, kept in a demijohn or glass bottle. One large spoonful may color the milk for 20 lbs. of cheese. The coloring on the outside should be the same, very much dilute, and applied with the brush as soon as the cheese comes from the press. After drying an hour, should then be ointed with butter or lard, and ever kept moist with the same to prevent cracking:

We do not darken our cheese rooms or attempt to keep out the flies, but in hot sultry weather open the windows and doors and give them air. Cool dry winds blowing directly on will crack the cheese. Black or Cayenne pepper applied to cracks or unsound places will prevent depredation by flies. In extreme hot weather, it may be well to let the cheese pass one day without turning.

We keep up a generous warmth in our cheese houses spring and fall, and in all the cool damp days in midsummer, and so greatly accelerate the maturing process. The soft cheese ripens much sooner than that made dry and hard. The latter will dry sooner, but maturing and drying may be very different. Cheese will shrink in weight three to one in October that it will in August, and yet it will ripen three to one in August that it will in October; it ripens like the vegetables in proportion to the warmth of the atmosphere. Many suppose that large cheeses require more time to ripen and mature than small ones, but we think not. Is not the ripening process of a chemical nature, rather accelerated by increased mass, as are those of the brewer and the baker in their chemical operations? A very small cheese or piece of cheese will soon become dry, but without maturity or taste.

Making cheese night and morning directly from the cow, has often been tried in this vicinity, but I know of no one who continues the practice. The yield is said to be greater, but the cheese rank, retaining that kine animal taste peculiar to milk directly from the cow. We carefully avoid extra heat even on any part of the milk, as tending to prepare the oily material for a separation when coming to maturity on the shelves. In preparing the milk for the rennet we therefore choose to heat much milk a little rather than to heat little much. Large tin vats, adapted to the size of the dairy, are coming into use; by this vat, to contain 300 galls., we had anticipated an absolute certainty of having sweet milk in extreme hot weather; but after a severe thunder storm our milk was lobbered worse than ever. Do large metallic reservoirs attract the electricity with which the atmosphere is charged at such a season? The modern plan of making cheese houses large, that the cheese be chiefly kept on counters, is a great improvement.

Steuben, settled by that noted Baron, being in the same range of towns, and adjoining is almost wholly devoted to butter making. I have not the means to give any detail, or to state the amount sent to market last year.

The pine apple cheese, weighing from 7 to 8 lbs. each is made to considerable extent, mostly, *now*, by the small dairies. The making process till it is fitted for the press, is much the same as has been here detailed; some add a little more salt. The shrinkage is considerable more, and the dairy furniture more costly, and the whole labor till fit for market may be about the same. It is chiefly made under contract, from eight to nine cents, unless the purchaser finds the pressers, nets and trenchers; if he do so, seven to seven and a half cents. It is pressed in wooden semi blocks, griped together, and when taken from the press suspended in a net till so hardened as to stand on a trencher made for that purpose till fit for market. We estimate a loss of 3 lbs. weight of cheese for every pound of butter taken from it.

Although I have already extended this article to what I fear may be considered tedious to the editors and their readers, you will, I think, pardon me for suggesting that Dr. Rodney Starkweather, of Chesterfield, Mass., has made an experiment on bee management that would be very interesting to the curious. It is a beautiful apartment in the ridge of his barn, into which two or three men can enter by a door. The time the tenement has been thus occupied, and the estimate of honey, &c. &c. I will not venture to state but think he would do so if requested.

Respectfully submitted.

EPHRAIM PERKINS.

*South Trenton, Oneida county, N. Y.*

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From Goodsell's Genesee Farmer.

## BLASTING ROCKS.

As many lives are yearly lost by the untimely explosion of the powder used for blasting rocks, humanity prompts us to give a process as we heard it described a few days since, by a person who had been injured in a mine where many accidents of the kind had happennd which led them to try other methods of charging the rocks than those commonly practiced, and which he said ended in the discovery of a safe and expeditious manner of blasting. As these accidents had uniformly happened, in what he denominated the "tamping" or driving down the brick or other substances used in filling above the powder, they for an experiment, substituted plaster of Paris, which had been heated as for preparing cement, which they mixed with water in the same manner, and poured the cement into the hole upon the powder, having first introduced the quill or fuze; the cement immediately set or hardened when the blast was ready for firing. He said that he never knew a charge managed in this way to fail of doing well, & never knew an accident to happen; that it was quicker done and was more economical in every respect. If this should prove correct it should be generally introduced.

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*From the Genesee Farmer.*

## PULVERIZED LIMESTONE AS A MANURE.

The account of pulverized limestone employed as a manure, to which I have referred at page 123 of the current volume of the Genesee Farmer, I believe was written by Mr. Anderson; but it is many years since I read the article, and it is not now in my possession. I have not indeed repeat the experiment; neither do I know of any person who has done so; but no doubt can exist of the correctness of the account. To burn lime for manure, is commonly done because it is considered the cheapest way of reducing it to an impalpable powder. The carbonic acid which the stone loses during this process, it again rapidly absorbed from the atmosphere; and the lime in its *constituent parts* differs in no respect from what it was originally in the stone. Of course, it differs in its *texture*. It also differs in another particular which is very important to the agriculturist, but which is common to many other earthy substances when in a state of extreme division: It has acquired the power to attract moisture from the atmosphere. If it were coarser, or in particles of the size of small shot, it would render a heavy loam more friable; and in this way contribute to its fertility; but it would be less efficacious as an alkaline manure.

In the mills which were erected in Scotland to pulverize limestone, the *flour* was discharged into a vat filled with water, on the bottom of which the coarser particles were permitted to settle, while the impalpable parts were diffused through the fluid, and then passed off slowly into other vats in which they were allowed a much longer period to subside. The reason given for the abandonment of this business, was that the roads in that part of Scotland were too rugged for the conveyance of the lime to any considerable distance.

*Soft* limestone is commonly caused by the presence of either magnesia or argillaceous earth. "When it is not sufficiently hard to scratch glass," says Sir Humphry Davy, "but effervesces slowly; and makes the acid in which it effervesces *milky*, it contains magnesia." The disadvantage of employing *burnt* magnesian limestone, arises from the circumstance of its remaining a long time in a caustic state, during which period it acts as a poison to certain vegetables. "Magnesia," adds that eminent chemist, "has a much weaker attraction for carbonic acid than lime, and will remain in the state of caustic or calcined magnesia for many months, though exposed to the air. *as long as any caustic lime remains, the magnesia cannot be combined with carbonic acid, for lime instantly attracts carbonic acid from magnesia.*"

From these facts it must be evident that the *powder* of magnesian limestone when prepared mechanically, and not by calcination, will be *mild* and entirely free from all the disadvantages of *hot* lime.

All soft limestones of this part of the state of New York which I have examined, contain much argillaceous earth; and would probably come under the denomination of what is known in England by the name of *stone marl*. Rocks of this kind are readily disintegrated when exposed to the frost; and their value as a dressing to land will depend partly on the quantity of lime which they contain, and partly on the nature of the soil to be manured,—the most sandy being the most benefitted.

A FARMER.

## SUMMARY.

*Murder.*—A most brutal murder took place lately at one of the cooper's shops owned by a Mr. Van Scuyver, in Rochester, N. Y. and the first that has ever occurred since the organization of the County of Monroe, where conviction has followed. The circumstances are these:—the owner and overseer, Mr. Van Scuyver, it being Saturday evening, told the men who were at work for him, that if they would go to work and clean out the shop of chips and shavings, which had been accumulating through the week, he would "treat them with half a barrel of beer,"—to which they readily consented, did the job, and received the beer. A dispute now arose who should have the first drink,—the Americans or Irishmen; the company being about equally divided. The result was, a quarrel ensued, in the course of which McGee (an Irishman,) struck a Mr. Squares, felled him to the ground, and before Squares could recover, McGee's father sprung upon him, and from repeated blows in the breast, soon finished what the son had commenced. It is supposed that McGee used a club in knocking down Squares.

*Portsmouth, Eng., July* 5.—The crew of the Panda, piratical schooner brought from Africa in the Curlew, and now on board the Victory, are ordered to be conveyed to Salem, U. S. in the Savage, 10 guns, Lt. Louisy, which vessel will afterwards proceed to Halifax. [The men mentioned above are probably a part of those who robbed the Mexican, of Salem, their vessel being afterwards captured and destroyed. The S. was at Spithead 11th.]

*Singular Manufacture.*—It is probably very little known that an extensive manufacture is carried on in this neighborhood, by which old rags are made into new cloth. Yet such is the fact, and to so great an extent does this manufacture prevail, that at least *five million pounds weight* of woolen rags are yearly imported from Germany and other parts for this purpose. The rags are subjected to a machine which tears them in pieces, and reduces them nearly to their primitive state of wool, and they are then, with a small mixture of new wool, again carded, slubbed, spun and woven; and they make a cloth not very strong, but answering very well for paddings, shoddies, and other purposes of that nature. The ingenuity deserves praise, which thus resurrectionises cloth, and gives it a second existence. There is nothing whatever of fraud in the manufacture; it is a justifiable economy to make the material go as far as it will. The manufacture is carried on chiefly in the neighborhood of Batley.

*Leeds Mercury.*

Three fatal cases of cholera have occurred at Washington. The National Intelligencer pronounces them, on the authority of respectable physicians, sporadic cases, which ought not to excite alarm.

At New York, on Tuesday the Board of Health reported 31 cases of cholera and 17 deaths.

Three cases of Cholera, which though very severe, are stated by the physicians not to be of the Asiatic cholera, have occurred at Alexandria, D. C. In Albany, on the 18th, there were 14 cases and 9 deaths. In Buffalo, on the 15th, the number of deaths since the commencemont had been 37.—In Ogdensburg, there had been two deaths. In the city of New York, on Wednesday, 33 cases were reported, and 15 deaths.

*Fire in Augusta, Geo.*—A fire broke out in Augusta, on the 12th inst. in a three story brick tavern in Broad street, which, with the adjoining house, occupied by Hon. John P. King, was consumed. On the opposite side of the same street, and in McIntosh street, several buildings were destroyed.—*Boston Patriot.*

The examination of the persons charged with a participation in the late riots at Charlestown was continued at East Cambridge yesterday. Further evidence was offered against Pond, and he was committed for trial on a capital charge, which is not bailable. William Young, Jr. of Woburn, was also committed for trial. The case of Roulstone of this city, was further examined, and the ground of suspicion against him being fully explained, he was discharged, All the members of the Engine Company No. 13, of which he is a member, were exonerated, by the examining magistrates, from all suspicion of participation.

We learn from the Mechanic's Reading Room that yesterday forenoon, Wm. Mason. a member of Engine No. 4, of Charlestown, was fully committed for examination before the Grand Jury.

*Fire.*—On Tuesday evening, a little before sunset, the extensive oil cloth manufactory of Morrison & Son, corner of 13th and Hudson streets, was destroyed by fire. The building was of brick two stories high, and 50 or 60 feet long.

*N. Y. Evening Post.*

## MARRIAGES.

In Brunswick, on the 19th inst. *Mr* Isaac Hacker to Miss Jane M. Allen.

In Eastport, John Bent, Esq. Publisher of the Eastern Democrat, to Miss Dolly Keyes.

In Calais, Daniel M. Leighton to Miss Nancy Morrison.

## DEATHS.

In *A*ugusta, Dr. Thomas Odiorne, aged 68.

In Hallowell, Betsey, wife of Mr Nathaniel Floyd, aged 36.

In Portland, Miss Ellen Longfellow, aged 16, daughter of Hon. Stephen Longfellow.

In Belgrade, Mrs Louisa *H*emmenway.

In Kennebunk, Miss Susan Wentworth, aged 30.

In Litchfield, Mr Harvey B. Jewell, aged 21.

## *Dissolution of Copartnership.*

THE Copartnership heretofore existing under the firm of *WHITE & WILLIAMS* is this day by mutual consent dissolved. All persons indebted to the late firm are requesed to make immediate payment to E. WILLIAMS, who isduly authorized to settle the same.

GREENLIEF WHITE.
EDWARD WILLIAMS.

*Augusta, July* 12, 1834

## *Resolve proposing an Amendment to the Constitution of this State.*

RESOLVED, two thirds of both branches of the legislature concurring, that the Constitution of this State be amended as hereinafter proposed. The Selectmen of the several towns, Assessors of the several plantations and Aldermen of the several cities, are hereby empowered and directed to notify the inhabitants of said towns, plantations and cities, in manner prescribed by law at their next annual meeting in September to give in their votes upon the following question, Shall the following amendment be added to the Constitutton of this State? The Electors resident in any city, may at any meeting duly notified for the choice of Representatives, vote for such Representatives in their respective Ward meetings and the Warden in said Wards shall preside impartially at such meetings, receive the votes of all qualified electors present, sort, count and declare them in open Ward meeting and in the presence of the Ward Clerk, who shall form a list of the persons voted for, with the number of votes for each person against his name, shall make a fair record thereof in the presence of the Warden, and in open Ward meeting: and a fair copy of this list shall be attested by the Warden and Ward Clerk, sealed up in open Ward meeting, and delivered to the city Clerk within twenty four hours after the close of the polls—And the Aldermen of any city shall be in session at their usual place of meeting within twenty four hours after any election and in the presence of the city Clerk shall examine and compare the copies of said lists, and in case any person shall have received a majority of all the votes, he shall be declared elected by the Aldermen, and the city Clerk of any city shall make a record thereof, and the Aldermen and city Clerk shall deliver certified copies of such lists to the person or persons so elected, within ten days after the election. And the electors resident in any city may at any meetings duly notified and holden for the choice of any other civil officers, for whom they have been required heretofore to vote in town meeting, vote for such officers in their respective Wards, and the same proceeding shall be had by the Warden and the Ward Clerk in each Ward as in the case of votes for Representatives. And the Alderman of any city shall be in session within twenty four hours after the close of the polls in such meetings, and in the presence of the city Clerk shall open, examine and compare the copies from the lists of votes given in the several Wards, of which the city Clerk shall make a record, and return thereof shall be made into the Secretary of State's office in the same manner as Selectmen of towns are required to do.

*Be it further Resolved*, That the inhabitants of said towns, plantations and cities, shall vote by ballot upon said questions, those in favor of said amendment expressing it by the word Yes, upon their ballots, and those opposed to the amendment expressing it by the word No, upon their ballots.

*Be it further Resolved*, That the Selectmen, Assessors and Aldermen shall preside at said meetings, receive, count and declare the votes in open meeting; and the Clerks of said towns, plantations and cities, shall make a record of said proceedings, and of the number of votes, Assessors and Alderman aforesaid, and transmit a true and attested copy of said record sealed up to the Secretary of State and cause the same to be delivered to the said Secretary on or before the first Wednesday of January next.

*Be it further Resolved*, That the Secretary of State shall cause this Resolve to be published in all the newspapers printed in this State, for three weeks at least before the second Monday of September next, and also cause copies thereof with a suitable form of a Return to be sent forthwith to the Selectmen of all the towns, to the Assessors of all the plantations, and to the Aldermen of the cities in this State. And said Secretary shall, as early as may be, in the next session of the Legislature lay all said returns before said Legislature with an abstract thereof shewing the number and state of the votes.

In the House of Representatives, March 6, 1834.
Read and Passed.
NATHAN CLIFFORD, *Speaker.*

In Senate, March 7, 1834. Read and Passed.
JOSEPH WILLIAMSON, *President.*

March 7, 1834. APPROVED.
ROBERT P. DUNLAP.

☞Publishers of all the newspapers printed in this State are requested to publish the preceding for three weeks at least before the second Monday of September next.

ROSCOE G. GREENE, *Secretary of State.*


# *Clothiers' Shears.*

THE subscriber has a Stone fitted in the best manne for all kinds of grinding, at his shop in Winthrop village; where he will pay particular attention to the grinding of *Clothiers' Shears.* Those sent by Stage will be promptly attended to and returned to order.

*PLINY HARRIS.*

*W*inthrop, *A*ugust 14, 1834.

## *LITERARY PREMIUMS.*

THE publishers of the "New-Yorker," as an earnest of their determination to secure the original contributions of writers of talent, hereby offer the following premiums:

To the writer of the best Tale, One Hundred Dollars;
To the writer of the best Essay, Fifty Dollars,
To the writer of the best Poem, *F*ifty Dollars.

No restriction as to length or subject. *A*rticles intended to compete for these prizes, will be addressed accordingly, with the author's name in a separate envelope, which will only be opened in case of success. Competitors will please forward their communications by the 20th of September; at which time they will be submitted to the Committee for decision.

FASHIONABLE
# TAILORING.

THE Copartnership heretofore existing under the firm of *PRESCOTT & DEALY* having been dissolved, the subscriber would respectfully inform the inhabitants of *W*inthrop and vicinity, that he has taken the room lately occupied by *Miss Hannah C. Tilton*, next door to the Post Office, where he intends carrying on the

*TAILORING BUSINESS*

in all its various branches. He has the latest London, New York and Boston Fashions as often as they appear; and no pains will be spared to satisfy those who may favor him with their custom, which will be faithfully done in the neatest manner and most approved style, and warranted to fit the *person* and suit the *fancy* of customers.

☞ *Cutting carefully attended to.*

JAMES DEALY.

Winthrop, July 22, 1834.

## POETRY.

### TIBBIE INGLIS, OR THE SCOLAR'S WOOING.

BY MARY HOWITT.

"Tibbie Inglis" is altogether one of the most charming ballads we have lately met with; it is all all over true nature, deep feeling, and pastoral simplicity; it is worth a thousand of those fleshy things which glisten but to die. Tibbie is a sweet creature and her scholar is a lad of grace. Mary Howitt, you must touch your harp again with the same sedate and happy hand, and make the world your debtor for a volume of ballads such as this.—*Forget Me Not.*

Bonney Tibbie Inglis!
Through sun and stormy weather,
She kept upon the broomy hills
Her father's flock together.

Sixteen summers had she seen—
A rosebud just unsealing—
Without sorrow, without fear,
In her mountain sheiling.

She was made for happy thoughts,
For playful wit and laughter,
Singing on the hills alone,
With Echo singing after.

She had hair so deeply black
As the cloud of Thunder;
She had brows so beautiful,
And dark eyes sparkling under.

Bright and witty shepherd girl!
Beside a mountain water
I found her, whom the king himself
Would proudly call his daughter.

And when the eve came on at length,
Among the blooming heather,
We herded on the mountain side
Her father's flock together.

And near unto her father's house,
I said "Good night," with sorrow,
And only wished that I might say
"We 'll meet again tomorrow."

I watched her tripping to her home;
I saw her meet her mother;
"Among a thousand maids," I cried,
"There is not such another."

I wandered to my scholar's home—
Silent it looked and dreary;
I took my books, but could not read—
Methought that I was weary.

I laid me down upon a bed,
My heart with sadness laden;
I dreamt but of the mountains wild,
And of the mountain maiden,

I saw her in her ancient book
The pages turning slowly;
I saw her lovely crimson cheek,
And dark eyes drooping slowly.

The dream was like the day's delight,
A life of pain's o'erpayment.
I rose, and with unwonten care
Put on my sabbath raiment.

To none I told my secret thought,
Not even to my mother,
Nor to the friend who from my youth
Was dear as is a brother.

She was sitting 'mong the crags,
Wild, and mossed, and hoary,
Reading in an ancient book
Some old martyr story.

Tears were starting to her eyes,
Solemn thought was o'er her;
When she saw in that lone place
A stranger stand before her.

Crimson was her sunny cheek,
And her lips seemed moving
With the beatings of her heart—
How could I help loving!

Among the crags I sat me down,
Upon the mountain hoary,
And made her read again to me
That old pathetic story.

And then she sung me mountain songs,
Till all the air was ringing
With her clear and warbling voice
As when the lark is singing.

I gat me to the hills again,
Where the little flock was feeding,
And there young Tibbie Inglis sate,
But not the old book reading.

She sat as if absorbing thought
With a heavy spell had bound her,
As silent as the mossy crags
Upon the mountains round her.

I thought not of my sabbath dress,
I thought not of my learning;
I thought but of that gentle maid,
Who, I believed was mourning.

Bonney Tibbie Inglis!
How her beauty brightened,
Looking at me half abashed,
With eyes that flashed and lightened.

There was no sorrow then I saw,
There was no thought of sadness;
O life! what after joy hast thou,
Like Love's first certain gladness!

I sate me down among the crags,
Upon the mountain hoary;
But read not then the ancient book—
Love was our pleasant story.

But then she sang me songs again,
Old songs of love and sorrow,
For our sufficient happiness
Great charm from wo could borrow.

And many hours we talked in joy,
Yet too much blessed for laughter;
I was a happy man that day—
And happy ever after!

## MISCELLANY.

*Letter from the late Sir James Mackintosh on the death of his Wife.*—Allow me, in justice to her memory, to tell you what she was, and what I owed her. I was guided in my choice only by the blind affection of my youth, and might have formed a connexion in which a short-lived passion would have been followed by repentance and disgust; but I found an intelligent companion, a tender friend, a prudent monitress; the most faithful of wives, and as dear a mother as ever children had the misfortune to lose. Had I married a woman who was easy or giddy enough to have been infected by my imprudence, or who had rudely or harshly attempted to correct it, I should, in either case, have been irretrieveably ruined: a fortune, in either case, would, with my habits, have been only a shorter cut to destruction. But I met a woman, who by the tender management of my weakness gradually corrected the most pernicious of them, and rescued me from the dominion of a degrading and ruinous vice. She became prudent from affection, and, though of the most generous nature, she was taught economy and frugality by her love for me. During the most critical period of my life, she preserved order in my affairs, from the care of which she relieved me; she gently reclaimed me from dissipation; she propped my weak and irresolute nature; she urged my indolence to all the exertions that have been useful and creditable to me; and she was perpetually at hand to admonish my heedlessness and improvidence.

To her I owe that I am not a ruined outcast; to her whatever I shall be. In her solicitude for my interest, she never, for a moment, forgot my feelings or my character. Even in her occasional resentment,—for which I but too often gave just cause (would to God that I could recall these moments!) she had no sullenness or acrimony; her feelings were warm and impetuous, but she was placable, tender and constant; she united the most attentive prudence with the most generous and guileless nature, with a spirit that disdained the shadow of meanness, and with the kindest and most honest heart. Such was she whom I have lost; and I have lost her when her excellent natural sense was rapidly improving, after eight years of struggle and distress had bound us fast together, and moulded our tempers to each other; when a knowledge of her worth had refined my youthful love into friendship, before age had deprived it of much of its original ardor. I lost her, alas! (the choice of my youth and the partner of my misfortunes) at a moment when I had the prospect of her sharing my better days. This, my dear sir, is a calamity which the prosperity of the world cannot repair. To expect that any thing on this side of the grave can make it up, would be a vain and delusive expectation. If I had lost the giddy and thoughtless companion of prosperity, the world could easily have repaired my loss; but I have lost the faithful and tender partner of my misfortune: and the only consolation is in that Being, under whose severe but paternal chastisement I am cut down to the ground.

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*Dean Swift and the Farmers Wife.*—The celebrated Dean Swift had been so highly pleased with the conversation and deportment of a farmer's wife near Dublin, that he invited himself to to dine at her house, and sent her notice of the time. The trial was rather to hard for her prudence. Elated with the idea of entertaining a nobility of the realm, she dressed herself as fine as her fingers could make, and in this manner received the Dean with stately ceremony. He in turn made his profound obeisance, and then instantly inquired for the farmer's wife. "I am she! pray sir don't you know me?" "You! no madam, I won't be tricked: the farmer's wife that I have come to see is a plain woman, but you look like a dutches."

Her excellent sense made her understand the hint, and her excellent humor made her take it in good part. She withdrew, changed her dress, and returned in a plain robe. "Ah, 'tis she," joyfully exclaimed the Dean, "this is the very woman I am come to see, and I expect to be very happy in her company."

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*Gov. Chittenden*, who was Chief Magistrate of Vermont, was of humble birth, and rose by the force of talent, to his exalted station. Yet while Governor of the Green Mountain Empire, he still continued to keep the same tavern, upon the steep hill side, that he kept for many years before. One evening a waggonor drove up and accosted him thus: "Gov. Chittenden, as Chief Magistrate of Vermont, I render you all due homage; but as landlord Chittenden, I'll thank you to turn out my horses."


## NOTICE.

THE subscriber having located himself in Winthrop Village, intends carrying on the *COOPERING BUSINESS* in its various branches—he flatters himself that he will give entire satisfaction to all who may favor him with their custom.

HEZ'H HUTCHINS.

N. B. *WANTED TO PURCHASE*, White Ash and Oak bbl. Staves and Heading, Hoop Poles, and a few seasoned Pine *Boards*, for which a fair price will be paid.

Winthrop, July 11, 1834. H. H.

## *Real Estate for Sale.*

FOR SALE, upon reasonable terms, the Dwelling house and lot upon which it stands, and a Blacksmith's shop, recently occupied by CORNELIUS ADLE, situated at East Winthrop. For further particulars enquire of DANIEL BROWN of *Readfield*, or C. ADLE on the premises, who is duly authorized to make sale.

East *Winthrop*, July 29th, 1834.